

## **Smoked Mullet Dip & Sandwich Spread**

### **Ingredients**

- 1 pack natural Smoked Coorong Mullet
- 125g Greek style yoghurt (or regular for a thinner dip)
- 125g Cream Cheese
- 1 tablespoon of finely chopped dill
- Juice of ½ Lemon
- ½ teaspoon crushed garlic

### **Method**

1. Bring smoked fish and cream cheese to room temperature
2. Peel off skin from fish pieces. Place in food processor and blitz until a fine crumb
3. Add yoghurt and cubed cream cheese to smoked mullet along with dill, garlic and lemon juice
4. Taste and adjust with extra lemon juice or
5. To thicken add more cream cheese especially if using as a sandwich spread

### **Serving Suggestion**

- Serve with raw vegetables, crackers or bread sticks
- Spread over your favourite bread for a great sandwich or toast for breakfast.